

Supporting Local

Executive Head Chef Andrew Baird's food is all about simplicity and flavour, celebrating the finest local produce Jersey has to offer. Our menus reflect Longueville's valuable support for Jersey agriculture and fisheries from the abundant harvest of the Manor's very own beautiful Victorian kitchen garden to the freshest seafood provided daily by local fishermen.

Diets and Allergens

A full list of allergens of dishes featured in this menu can be provided upon request. In addition, we can manage most dietary and intolerance issues so please don't hesitate to discuss any requirements with our team.

v - vegetarian, ve - vegan

Service Charge

We do not apply a service charge. However should you wish to reward the teams, please feel free to do so when either signing or paying your bill.



Sunday Lunch

Royal Bay oysters

Half a dozen Royal Bay oysters, lemon, shallot, Cabernet Sauvignon vinegar

Warm winter salad

Roast garden vegetables, goats cheese, basil, toasted pine nuts

Oak smoked salmon

Prawns, little gem, spiced plum tomato, avocado

Local hand dived scallop

French prawn thermidor, garden calçot

Free range guinea fowl terrine

Slow cooked ham hock, Sauternes, caper raisin dressing, Pata Negra

Parma ham

Pulled buffalo mozzarella, orange, wild rocket, sweet pickled figs

Roast sirloin of Angus beef – Supplement £8.00
Yorkshire pudding and traditional accompaniments

Duck confit

Creamed potato, buttered cabbage, orange and onion marinade

Roast breast of maize fed chicken

Crisp pancetta, bubble and squeak, tarragon cream sauce

Roast medallions of monkfish

Lightly curried mussel ragout, jasmine rice

Longueville's seafood platter – Supplement £15.00
Lobster, gambas, Jersey crab, prawns, grilled scallops

Vegetable Lasagne - v

Baked aubergine, tender vegetables, cherry tomato compôte, wild rocket, Parmesan

**All main courses are a complete dish, however please feel free to add any
of the following sides:**

£8.00 each

Jersey Royals
Truffle Parmesan chips
French fries
Steamed tender stem shoots with toasted almonds
Green garden salad

Tiramisu

Amaretti biscuits

Black forest délice

Valrhona Macaé 62%, Kirsch, vanilla Griottine cherries, chocolate ice cream

Vanilla crème brûlée

Blood orange sorbet

Garden apple crumble - v

Vanilla ice cream

Farmhouse cheeses - Supplement £10.00 - as an additional course £23.00

Traditional accompaniments, quince, grapes, caramelised pecans

Choice of freshly ground coffees, teas, infusions and petits fours

£40 for two courses - £50 for three courses

VEGAN AND VEGETARIAN DISHES

Asian salad – Ve

Sweet potato vermicelli, spiced cauliflower, avocado, black sesame, edamame bean, galangal

Tabbouleh – Ve

Couscous, golden raisins, pomegranate, orange, mint, toasted pine nuts

Roast garden vegetables – Ve

Crisp vegetables, chickpeas, grilled tofu, toasted pine nuts, basil dressing

Garden vegetable linguine – Ve

Sun ripened cherry tomatoes, chilli, peas, broad beans, garlic, courgette, sweet peppers, wild rocket, Parmesan

Vegetable tart “fine” – Ve

Romesco, roast chickpeas, tempura artichoke, local tomatoes, courgette, aubergine, wild rocket

Roast garden squash risotto

Tomato compôte, baby spinach, toasted pine nuts

Garden apple crumble – Ve

Bay leaf custard, salted almond ice cream

Chocolate cheesecake – Ve

Valrhona 46% Amatika chocolate, orange sorbet

Poached pear

Pomegranate, orange toasted sabayon, mandarin sorbet